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tions for growth and metabolic activity of the starter culture are provided, the bacteria will start to propagate after a period of time known as the lag phase, during which the bacteria adapt to the new conditions. Once propagation of the bacteria is initiated it is rapid with concomitant conversion of citrate, lactose or other sugars into lactic acid/lactate as the major acidic metabolite, and possibly other acids including acetate, resulting in a pH decrease. In addition, several other metabolites such as e.g. acetaldehyde, α -acetolactate, acetoin, diacetyl and 2,3-butylene glycol (butanediol) are produced during the growth of the lactic acid bacteria.

Generally, the growth rate and the metabolic activity of lactic acid bacterial starter cultures can be controlled by selecting appropriate growth conditions for the strains of the specific starter culture used such as appropriate growth temperature, oxygen tension and content of nutrients. Thus, it is known in the dairy industry that a reduction of the oxygen content of the milk raw material will result in a more rapid growth of the added lactic acid bacteria which in turn results in a more rapid acidification of the inoculated milk. Currently, such a reduction of the oxygen content is carried out by heating the milk in open systems, by deaerating the milk in vacuum or by a sparging treatment. Alternative means of reducing the oxygen content include the addition of oxygen scavenging compounds.

Lactic acid bacterial starter cultures are commonly used in the food industry as mixed strain cultures comprising one or several species. For a number of mixed strain cultures such as yoghurt starter cultures typically comprising strains of *Lactobacillus bulgaricus* and *Streptococcus thermophilus*, a symbiotic relationship between the species has been reported, assumingly due to proteolytic activity of at least one of the strains (Rajagopal et al. J. Dairy Sci., 1990 73:894-899). It has also been reported that in such mixed yoghurt cultures,

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In yet another aspect the invention pertains to a lactic acid bacterium that is defective in at least one enzyme involved in the pyruvate metabolism and in which a gene capable of regenerating NAD^+ is overexpressed.

5 DETAILED DISCLOSURE OF THE INVENTION

It is a primary objective of the present invention to provide a generally applicable method of enhancing the growth rate and/or controlling the metabolic activity of a lactic acid bacterial starter culture. The method comprises cultivating the culture
10 in association with a lactic acid bacterial helper organism which is defective in its pyruvate metabolism.

It will be understood that enhancement of the growth rate relates to any effect resulting in a higher number of starter culture cells in the medium after a given period of time, i.e.
15 the lactic acid bacterial cells propagate at a higher rate than that obtained without the helper organism, or the cells start propagating at an earlier point in time at a rate equal to or higher as compared to propagation of the lactic acid bacteria without the helper organism.

20 As used herein, the expression "controlling the metabolic activity" refers to the increased or decreased production of any metabolite produced by the starter culture, including the production of acids, such as lactic acid, acetic acid, formic acid and/or propionic acid. Examples of other metabolites of
25 relevance, the production of which may be controlled, include aroma compounds such as acetaldehyde, α -acetolactate, acetoin, diacetyl and 2,3-butyleneglycol (butanediol).

In accordance with the invention, the lactic acid bacterial helper organism is defective in its pyruvate metabolism. As
30 used herein the expression "defective in its pyruvate metabo-

lism" indicates that the helper organism in comparison with the parent strain has an altered metabolism of pyruvate, i.e. an increased or decreased production of one or more metabolites derived from pyruvate.

- 5 Such an altered metabolism of pyruvate can be the result of the helper organism being defective in its ability to express at least one enzyme selected from the group consisting of pyruvate formate lyase, pyruvate dehydrogenase, lactate dehydrogenase, acetolactate synthetase, second acetolactate synthetase, acetolactate decarboxylase and diacetyl reductase.
- 10 As used herein the expression "defective in its ability to express any of the above enzymes" indicates that the helper organism as compared to the parent strain from which it is derived has a reduced production of the enzyme or that the
- 15 enzyme is not expressed at all, irrespective of the growth conditions.

- Examples of lactic acid bacterial helper organisms which are defective in their ability to express at least one of the above mentioned enzymes include the *Lactococcus lactis* subspecies
- 20 *lactis* strain DN223 which is defective both in the pyruvate formate lyase (Pfl⁻) enzyme and in the lactate dehydrogenase enzyme (Ldh⁻) and the *Lactococcus lactis* subspecies *lactis* strain DN224 which is Ldh defective.

- In one useful embodiment of the above method, the cultivation
- 25 of a lactic acid bacterial strain of the starter culture in association with the helper organism results in an enhancement of the acid production of the strain.

- Evidently, the above-mentioned enhanced production of acids will result in a pH decrease of the medium inoculated with the
- 30 associative culture (a starter culture in association with the helper organism according to the invention) which exceeds that obtained in the same medium inoculated with the starter culture

alone. The difference in pH of the medium inoculated with the starter culture alone and the medium inoculated with the associative culture is referred to herein as Δ pH. In useful embodiments of the invention the enhanced acid production results in a Δ pH of at least 0.05 after 3 hours or more of cultivation, such as a Δ pH of at least 0.1 after 3 hours or more of cultivation, e.g. a Δ pH of at least 0.5 after 3 hours or more of cultivation, such as a Δ pH of at least 0.8 after 3 hours or more of cultivation, e.g. a Δ pH of at least 1.0 after 3 hours or more of cultivation.

In useful embodiments of the present invention the lactic acid bacterial starter culture is a mixed strain culture comprising at least two strains of lactic acid bacteria. Examples of such mixed strain cultures are described in the below examples. Thus, in particularly preferred embodiments of the invention the helper organism is capable of enhancing the growth rate of at least one of the mixed strain culture strains and/or capable of controlling the metabolic activity of at least one of the strains of the lactic acid bacterial mixed strain culture. Growth conditions which are in all respects optimal for all strains of such lactic acid bacterial mixed strain cultures may not be found. Therefore, the metabolic activity of a mixed strain culture may be controlled selectively by choosing a temperature which favor an increased production of desired metabolites by one or more strains, but which on the other hand may result in a decreased production of other metabolites by other strains. However, the overall result of cultivating a lactic acid bacterial mixed strain culture with a helper organism according to the invention as compared to the lactic acid bacterial mixed strain culture being cultivated alone is an increased number of cells, an increased production of one or more metabolites, including acids and aroma compounds and/or a decreased production of one or more metabolites.

Industrial production of edible products typically includes

In general, the helper organism is a derivative of a lactic acid bacterium. As used herein the expression "derivative of a lactic acid bacterium" encompasses a lactic acid bacterial mutant which is derived by selecting a spontaneously occurring mutant of a wild-type strain of a lactic acid bacterium or alternatively, by constructing a mutant of a wild-type lactic acid bacterial strain or a previously mutated strain. This construction can be made by subjecting a strain to any conventional mutagenization treatment including treatment with chemical mutagens and UV light.

In this context, one preferred species is *Lactococcus lactis* including *Lactococcus lactis* subspecies *lactis* including biovar *diacetylactis*. Examples of suitable helper organisms are *Lactococcus lactis* subspecies *lactis* strain DN223 which has been deposited under the accession No. DSM 11036 and

In the metabolism of lactic acid bacteria it is required to regenerate NAD^+ . Several of the enzymes involved in the pyruvate metabolism including Ldh is capable of this regeneration by converting pyruvate to lactate. Accordingly, in a lactic acid bacterial strain that has a defect in its pyruvate metabolism which implies that the ability of the strain to regenerate NAD^+ is reduced, there is a need for alternative ways of providing the required amount of this essential compound. One such alternative way which is naturally available in lactic acid bacteria is regeneration by means of NADH oxidases of which three types have been reported (Condon, 1987). The first two are non-haem flavoproteins, one of which catalyses the reduction of O_2 to H_2O_2 , the other one the reduction of O_2 to H_2O . One example of the latter type of enzyme, i.e. an H_2O forming NADH oxidase is the enzyme encoded by the *nox* gene. This enzyme regenerates two equivalents of NAD^+ under oxygen consumption.

It is therefore contemplated that the enhancing effect of a helper organism according to the invention can be further improved by overexpressing an O_2 reducing (i.e. O_2 consuming) enzyme including the enzyme encoded by a *nox* gene present in the organism.

Accordingly, in a further embodiment of the present method the helper organism is one wherein a gene coding for an enzyme that is capable of regenerating NAD^+ including the above NADH oxidases is overexpressed. In the present context, the term "overexpressed" indicates that the level of expression of the gene is increased relative to that of the parent strain from which the helper organism overexpressing the gene is derived. Thus, a helper organism that is capable of overexpressing the gene coding for the NAD^+ regenerating enzyme preferably expresses the gene at a level which is at least 10% higher than the level at which the gene is expressed in the parent such as

at least 25% higher, .g. at least 50% higher. It is particularly preferred that the level of expression is at least 100% higher than that of the parent.

5 The overexpression of the gene can be provided by methods which are known in the art such as e.g. by introducing in the helper organism multiple copies of the gene on the chromosome and/or on extrachromosomal elements including plasmids, phages or cosmids.

10 Alternatively, the overexpression is the result of operably linking a gene or genes naturally occurring in the helper organism or a gene/genes that is/are inserted into the organism to a regulatory sequence that enhances the expression either at the transcriptional or the translational level. In this context, one useful approach is to link the gene operably to a strong homologous or heterologous promoter which optionally is 15 a regulatable promoter. Interesting promoters are tRNA and rRNA promoters including the PI and PII promoters and the purD promoter from *Lactococcus lactis* subspecies *lactis* as described in WO 94/16086 to which there is referred.

20 A regulatable promoter regulating the expression of the gene coding for an NAD^+ regenerating enzyme can suitably be regulated by a factor selected from pH, the growth temperature, a temperature shift eliciting the expression of heat shock genes, the composition of the growth medium including the ionic strength/ NaCl content and the presence/absence of purine 25 nucleotide precursors, and the growth phase/growth rate of the bacterium.

It is also possible to obtain a helper organism having an increased NAD^+ regenerating activity by altering the structure 30 of the enzyme e.g. by modifying the coding sequence or post-translationally by methods which are known per se. In the present context, an example of a suitable NAD^+ regen-

erating enzyme is the NADH oxidase encoded by the *nox* gene.

In accordance with the present method, the helper organism capable of overexpressing a NAD^+ regenerating enzyme includes an organism wherein the enzyme catalyses the reduction of O_2 to H_2O or H_2O_2 , e.g. the enzyme having the sequence SEQ ID NO:2 as shown below. In useful embodiments the helper organism is an *Ldh*⁻ strain.

As it is described above, lactic acid bacterial strains that are defective in their pyruvate metabolism include strains that are capable of reducing the amount of oxygen in a medium. It has been found that such strains, when used alone, i.e. without the concomitant addition of a starter culture strain, can improve the shelf-life of edible products. Accordingly, it is another objective of the invention to provide a method of improving the shelf life and/or the quality of an edible product, comprising adding to the product a lactic acid bacterial strain that is defective in its pyruvate metabolism as it is defined above. As used herein the term "shelf life" indicates the period of time in which the edible product is acceptable for consumption. In one useful embodiment, the lactic acid bacterial strain is one that has a reduced production of lactic acid including a strain that essentially does not produce lactic acid.

In accordance with the invention, a lactic acid bacterial strain that is useful for improving the shelf-life of edible products includes a strain as described above in which a gene coding for an enzyme that is capable of regenerating NAD^+ including the above NADH oxidases is overexpressed.

The above shelf-life improving effect can be obtained in a variety of edible product components or ingredients such as milk including non-pasteurized (raw) milk, meat, flour dough, wine and plant materials, such as vegetables, fruits or fodder

crops. As used herein, the term "milk" is intended to mean any type of milk or milk component including e.g. cow's milk, human milk, buffalo milk, goat's milk, sheep's milk, dairy products made from such milk, or whey.

- 5 The rate at which the above lactic acid bacterial culture removes oxygen is dependent on the conditions of the medium, e.g. the temperature. With temperatures in the edible product components or ingredients often being lower than room temperature, such as below 10°C, e.g. below 5°C, the rate of which
10 oxygen is removed may be as low as 1% per hour and still have an impact on the shelf life and/or quality of the edible product.

- When used in accordance with the above method the non-acidifying lactic acid bacterial culture is preferably mixed with
15 the edible product at the production site. Thus, as an example, when the edible product is non-pasteurized, raw milk the lactic acid bacterial culture can be added on the dairy farm to the milk subsequent to milking. Conveniently, the culture is added to the fresh milk in a cooling tank at the dairy farm or to a
20 storage tank at a dairy plant.

- In accordance with the method of the present invention it is also possible to achieve an enhancement of the biomass yield during starter culture production within a given period of time. Thus, this effect can be obtained when the volume of the
25 starter culture is increased stepwise, which is also referred to in the art as "bulk starter systems".

- As mentioned above, the invention provides in a further aspect a starter culture composition comprising at least one strain of a lactic acid bacterium and a lactic acid bacterial helper
30 organism as described above that is defective in its pyruvate metabolism as also described above, including a helper organism that has a reduced production of lactic acid such as a strain

Fig. 1 illustrates the effect on the acidification rates of the mesophilic lactic acid bacterial starter culture B-11 when cultivated in low pasteurized whole milk at 30°C alone (0.01 wt%) and in association with the *Lactococcus lactis* subs. *lactis* strain DN223 and DN224, respectively, at the following concentrations: 0.005 wt%, 0.01 wt% to 0.02 wt%,

Fig. 2 illustrates the effect on the acidification rates of the mesophilic lactic acid bacterial starter culture B-11 when cultivated in low pasteurized ecological whole milk at 30°C alone (0.01 wt%) and in association with the *Lactococcus lactis* subs. *lactis* strain DN223 and DN224, respectively, at the following concentrations: 0.005 wt%, 0.01 wt% to 0.02 wt%,

Fig. 3 illustrates the effect on the acidification rates of the mesophilic lactic acid bacterial starter culture B-11 when cultivated in high pasteurized skimmed milk at 30°C alone (0.01 wt%) and in association with the *Lactococcus lactis* subs. *lactis* strain DN223 and DN224, respectively, at the following concentrations: 0.005 wt%, 0.01 wt% to 0.02 wt%,

Fig. 4 illustrates the acidification of low pasteurized whole milk inoculated with the thermophilic lactic acid bacterial starter yoghurt culture YC-460 (0.02 wt%), the helper organism DN223 (0.003 wt%) and YC-460 (0.02 wt%) in association with DN223 (0.003 wt%), respectively,

Fig. 5 illustrates the acidification of low pasteurized ecological whole milk inoculated with the thermophilic lactic acid bacterial starter yoghurt culture YC-460 (0.02 wt%), the helper organism DN224 (0.003 wt%) and YC-460 (0.02 wt%) in association with DN224 (0.003 wt%), respectively,

Fig. 6A illustrates the acidification of low pasteurized ecological whole milk inoculated with the thermophilic lactic

acid bacterial starter yoghurt culture YC-460 (0.02 wt%), the helper organism DN223 (0.003 wt%) and YC-460 (0.02 wt%) in association with DN223 (0.003 wt%), respectively,

- 5 Fig. 6B illustrates the effect on the oxygen concentration of low pasteurized ecological whole milk inoculated with the thermophilic lactic acid bacterial starter yoghurt culture YC-460 (0.02 wt%), the helper organism DN223 (0.003 wt%) and YC-460 (0.02 wt%) in association with DN223 (0.003 wt%), respectively,
- 10 Fig. 7A illustrates the acidification of low pasteurized ecological whole milk inoculated with the thermophilic lactic acid bacterial starter yoghurt culture YC-460 (0.02 wt%), the helper organism DN224 (0.003 wt%) and YC-460 (0.02 wt%) in association with DN224 (0.003 wt%), respectively,
- 15 Fig. 7B illustrates the effect on the oxygen concentration of low pasteurized ecological whole milk inoculated with the thermophilic lactic acid bacterial starter yoghurt culture YC-460 (0.02 wt%), the helper organism DN224 (0.003 wt%) and YC-460 (0.02 wt%) in association with DN224 (0.003 wt%), respectively,
- 20

- Fig. 8A illustrates the acidification of low pasteurized ecological whole milk inoculated with the mesophilic lactic acid bacterial starter culture B-11 (0.01 wt%), DN223 (0.0015 wt%) and B-11 (0.01 wt%) in association with DN223 (0.0015 wt%),
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- Fig. 8B illustrates the effect of the oxygen concentration of low pasteurized ecological whole milk inoculated with the mesophilic lactic acid bacterial starter culture B-11 (0.01 wt%), DN223 (0.0015 wt%) and B-11 (0.01 wt%) in association with DN223 (0.0015 wt%),
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Fig. 9A illustrates the acidification of low pasteurized ecological whole milk inoculated with the mesophilic lactic acid bacterial starter culture B-11 (0.01 wt%), DN224 (0.0015 wt%) and B-11 (0.01 wt%) in association with DN224 (0.0015 wt%),

Fig. 9B illustrates the effect of the oxygen concentration of low pasteurized ecological whole milk inoculated with the mesophilic lactic acid bacterial starter culture B-11 (0.01 wt%), DN224 (0.0015 wt%) and B-11 (0.01 wt%) in association with DN224 (0.0015 wt%).

REFERENCE EXAMPLES

Materials and methods

1. Bacterial strains, media and growth conditions

The following lactic acid bacterial strains were used in the reference examples: *Lactococcus lactis* subspecies *lactis* strains 1FHCY-1, MG1363 and CHCC373 (Chr. Hansen Culture Collection) and *Lactococcus lactis* subspecies *lactis* biovar *diacetylactis* DB1341.

As growth media were used: (i) M17 medium (Terzaghi et al. 1975); (ii) the defined phosphate-buffered DN-medium (Dickely et al. 1995) with or without sodium acetate (DN or DN-Ac, respectively). The DN-medium does not contain lipoic acid, but was supplemented with NaFormate at a concentration of 0.6%; and (iii) reconstituted skim milk, RSM containing 9.5% low heat skim milk powder (Milex 240 1h, MD Foods, Denmark).

The strains were cultivated at 30°C and growth was monitored by measuring the optical density (OD) at 600 nm and/or pH. Anaerobic conditions for growth on agar plates were obtained by incubation in a sealed container using the Anaerocult® A system

5 2. Mutagenesis of L. lactis

3. Determination of lactate dehydrogenase activity

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- without pyruvate was used. The conversion of NADH to NAD⁺ was followed spectrophotometrically over time at 340 nm using a to the conversion of 1 μ mol NADH to NAD⁺. One unit corresponds to the conversion of 1 μ mol NADH to NAD⁺ per minute.
- 5 The specific activity is expressed in units/mg protein. For measuring the protein concentration of the cell-free extract, the Bicinchoninic acid (BCA) assay (Pierce, Rockford, U.S.A.) was used with Albumin Standard (Pierce) as protein standard.

REFERENCE EXAMPLE 1

10 Acetate requirement for growth of *L. lactis*

Initially, the *L. lactis* subspecies *lactis* strains 1FHCY-1 and MG1363 were tested for growth on DN-medium with (DN) or without (DN-Ac) acetate, respectively.

- 15 The above mentioned strains were streaked onto DN and DN-Ac agar plates, respectively. The plates were incubated for 24 hours under anaerobic and aerobic conditions, respectively. The results are summarized in Table 1 below:

Table 1: Acetate requirement of 1FHCY-1 and MG1363

| | Aerobic | | Anaerobic | |
|------------|---------|-----|-----------|-----|
| | +Ac | -Ac | +Ac | -Ac |
| 20 1FHCY-1 | +++ | - | +++ | +++ |
| MG1363 | +++ | - | +++ | +++ |

+++ : COLONY size 0.5 ± mm;

- : no growth after prolonged incubation

- The tested *L. lactis* strains have an absolute requirement for acetate under aerobic growth conditions.
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The wild-type strain *Lactococcus lactis* subspecies *lactis*

CHCC373 was selected from the culture collection of Chr. Hansen A/S, Hørsholm, Denmark and tested for its growth requirement for acetate under aerobic and anaerobic conditions respectively by streaking a liquid culture of the strain onto a series of
5 DN-medium plates containing increasing concentrations of sodium acetate in the range of from 0 to 0.2% (w/v).

Under aerobic conditions weak growth was observed at 0.01% sodium acetate and at 0.02% full growth was observed. No growth was observed at concentrations below 0.005% sodium acetate.
10 Under anaerobic conditions full growth was observed at 0-0.2% sodium acetate.

In the following experiments, DN-medium with 0.1% sodium acetate (DN) or not containing sodium acetate (DN-Ac) was used.

REFERENCE EXAMPLE 2

15 Isolation of Pfl defective mutants of *Lactococcus lactis* subspecies *lactis* CHCC373 and *Lactococcus lactis* subspecies *lactis* biovar *diacetylactis* DB1341 and characterization hereof

2.1. Isolation of mutants

Mutagenized stocks of the strains CHCC373 and DB1341 were
20 prepared as described above and plated in dilutions onto DN-medium agar plates which were incubated aerobically for 24 to 48 hours. From these plates 980 colonies of each strain were selected and streaked onto DN and DN-Ac agar plates, respectively and these plates were incubated for 24 hours under
25 anaerobic conditions. Two strains designated DN220 and DN221, respectively from the mutagenized CHCC373 strain and one strain designated DN227 from the mutagenized DB1341 strain which were unable to grow in the absence of acetate under anaerobic conditions were selected.

Chromosomal DNA was isolated from DN220, DN221 and CHCC373, respectively and digested with EcoRI, and the fragment patterns were compared using agarose gel electrophoresis. The fragment patterns showed that both DN220 and DN221 originated from CHCC373. DN221 was selected for further experiments.

A sample of DN220, DN221 and DN227, respectively was deposited with Deutsche Sammlung von Mikroorganismen und Zellkulturen GmbH, Mascheroder Weg 1b, D-38124 Braunschweig, Germany on 26 June 1996 under the respective accession Nos. DSM 11033, DSM 11034 and DSM 11040.

2.2. Growth of DN221 in M17 medium and RSM

CHCC373 and DN221 were inoculated in M17 and the cultures were incubated under aerobic and anaerobic conditions, respectively. Under aerobic growth conditions, DN221 and CHCC373 did grow equally well as judged by the OD₆₀₀ and the pH. However, the growth rate of DN221 in M17 under anaerobic conditions was considerably lower than that of CHCC373 and it declined at a lower cell mass. These results showed that absence of acetate in M17 was not the reason for the slower growth rate of the selected mutant strain but indicated that an essential characteristic necessary for anaerobic growth is lacking in DN221 as compared to CHCC373. These results are consistent with the assumption that DN221 has a defect in its Pfl activity resulting in a requirement for acetate and a lower growth rate under anaerobic conditions as compared to CHCC373.

REFERENCE EXAMPLE 3

Isolation of Pfl and Ldh defective mutants

A stock of DN221 was mutagenized as described above under Materials and Methods, and the mutagenized cells were plated in dilutions onto DN-medium agar plates which were incubated

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Isolation of spontaneous mutants of DN223

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fragment patterns showed that DN224, DN225 and DN226 all originate from CHCC373.

5 A sample of DN224, DN225 and DN226, respectively was deposited with Deutsche Sammlung von Mikroorganismen und Zellkulturen GmbH, Mascheroder Weg 1b, D-38124 Braunschweig, Germany on 26 June 1996 under the respective accession Nos. DSM 11037, DSM 11038 and DSM 11039.

EXAMPLES

Materials and methods

- 10 The following frozen concentrates of lactic acid bacterial strains were used as helper organisms throughout the examples: Lactococcus lactis subspecies lactis strains DN223 which is pyruvate formate lyase (Pfl) and lactate dehydrogenase (Ldh) defective and deposited on 26 June 1996 under the accession No. 15 DSM 11036 and DN224 which is Ldh defective and deposited on 26 June 1996 under the accession No. DSM 11037. The cultures were produced according to procedures known in the art and concentrated 20 times before freezing. The total cell counts of the frozen concentrates were about 3×10^{11} CFU/ml.

20 EXAMPLE 1

The effect of helper organisms on the acidification rate of mesophilic dairy starter cultures in low pasteurized milk

- A frozen direct vat set (F-DVS) concentrate of a mesophilic culture commercially available from Chr. Hansen A/S, Hørsholm, 25 Denmark, was cultured alone and in association with the above helper organisms. The mesophilic starter culture used was designated CH-N 19.

CH-N 19 is a starter culture with a total cell count of at

24 and 26 minutes faster when CH-N 19 was cultivated in association with DN223 and DN224, respectively, than when cultivated alone.

5 From these results it is clear that the acidification rate of the tested mesophilic dairy cultures can be enhanced by cultivation in association with helper organisms such as DN223 and DN224, the helper organisms being used in a concentration of about 3×10^6 CFU/g milk and the mesophilic culture being used at a concentration of about 1×10^6 CFU/g milk. A larger
10 effect on enhancement of acidification rate was observed with DN224 as compared to DN223 under equivalent experimental conditions.

EXAMPLE 2

15 The effect of helper organisms on the acidification rate of thermophilic lactic acid bacterial starter cultures

Three F-DVS concentrates of thermophilic lactic acid bacterial starter cultures commercially available from Chr. Hansen were cultivated alone (negative control) and in association with DN223 and DN224, respectively. The thermophilic cultures used
20 are designated TCC-20, YC-460 and YC-470, respectively.

TCC-20 is a thermophilic starter culture with a total cell count of at least 1×10^{10} CFU/g containing *Streptococcus thermophilus* and *Lactobacillus helveticus*. The culture is primarily applied in the production of cheese, e.g. Swiss
25 cheese types, Italian cheese types, Mozzarella and Pizza cheese types.

YC-460 and YC-470 are both mixed strain cultures containing *Streptococcus thermophilus* and *Lactobacillus delbrueckii* subs. *bulgaricus*. The cultures are primarily used in the production

of yoghurt. Both cultures give a high flavour level in yoghurt and YC-460 results in a medium viscosity and YC-470 in a high viscosity of the yoghurt.

The TCC-20 culture was used at an inoculation level of 0.01 wt% and at a temperature of 37°C. YC-460 and YC-470 was used at an inoculation level of 0.02 wt% and at a temperature of 43°C. The helper organisms were inoculated at a level of 0.001 wt%. The weight ratio between the starter cultures and DN223 and DN224, respectively, was 1:10 in the case of TCC-20 and 1:20 in the case of the Yoghurt Cultures. All experiments were performed in 200 ml low pasteurized whole milk with registration of pH for 5 hours at 1 hour intervals.

2.1 Results obtained with the dairy culture TCC-20.

The acidification of low pasteurized whole milk inoculated with TCC-20 alone and in association with DN223 and DN224, respectively, is shown in Table 2.1 below.

Table 2.1. The development of pH in milk inoculated with TCC-20 alone and in association with DN223 and DN224, respectively.

| <u>Hours after inoculation</u> | pH | | |
|--------------------------------|--------|----------------|----------------|
| | TCC-20 | TCC-20 + DN223 | TCC-20 + DN224 |
| 2 | 6.50 | 6.52 | 6.51 |
| 3 | 6.53 | 6.48 | 6.47 |
| 4 | 6.28 | 6.08 | 5.95 |
| 5 | 6.15 | 5.48 | 5.34 |

After only 4 hours the results of cultivating TCC-20 in association with DN223 and DN224, respectively, was a Δ pH of 0.20 and 0.33, respectively. After 5 hours of cultivation the effect of DN223 and DN224 had increased to a Δ pH of 0.67 and 0.81, respectively. A pH of 6.2 in the milk was reached 55 and 66 minutes faster when the TCC-20 culture was inoculated in association with DN223 and DN224, respectively, than when cultivated alone.

2.2 Results obtained with the dairy starter culture YC-470.

- 10 The development of pH in milk resulting from cultivating YC-470 alone and in association with DN223 and DN224, respectively, is shown in Table 2.2.

Table 2.2. The development of pH in milk inoculated with YC-470 alone and in association with DN223 and DN224, respectively.

| Hours after inoculation | pH | | |
|-------------------------|--------|----------------|----------------|
| | YC-470 | YC-470 + DN223 | YC-470 + DN224 |
| 1 | 6.50 | 6.50 | 6.51 |
| 2 | 6.38 | 6.35 | 6.34 |
| 3 | 6.32 | 6.03 | 6.00 |
| 4 | 5.94 | 5.11 | 5.06 |
| 5 | 5.47 | 4.51 | 4.46 |

Also this culture benefited significantly from the presence of DN223 and DN224. The acidification rate after 3 hours was increased with a Δ pH of 0.29 and 0.32, respectively, after 4 hours with a Δ pH of 0.83 and 0.88, respectively, and further

after 5 hours with ΔpH of 0.96 and 1.01.

The increase in acidification rate, expressed as the reduction of time required for the YC-470 culture to acidify the milk to a pH of 6.0 was 49 and 51 minutes, respectively, when the YC-470 culture was inoculated in association with DN223 and DN224, respectively, compared to being cultivated alone.

2.3 Results obtained with the dairy starter culture YC-460.

The development of pH in milk inoculated with YC-460 alone and in association with DN223 and DN224, respectively, is shown in Table 2.3 below.

Table 2.3. The development of pH in milk inoculated with YC-460 alone and in association with DN223 and DN224, respectively.

| <u>Hours after inoculation</u> | pH | | |
|--------------------------------|--------|----------------|----------------|
| | YC-460 | YC-460 + DN223 | YC-460 + DN224 |
| 1 | 6.53 | 6.52 | 6.52 |
| 2 | 6.43 | 6.42 | 6.42 |
| 3 | 6.43 | 6.18 | 6.12 |
| 4 | 6.14 | 5.23 | 5.14 |
| 5 | 5.87 | 4.53 | 4.45 |

When cultivated in association with the helper organisms DN223 and DN224 an effect on the acidification rate was seen as early as after 3 hours of cultivation with a ΔpH of 0.25 and 0.31, respectively. A more significant effect of cultivating YC-460 in association with the helper organisms DN223 and DN224,

respectively, was observed after 4 hours with a ΔpH of 0.91 and 1.00, respectively. A further increased effect was observed after 5 hours with a ΔpH of 1.34 and 1.42 for DN223 and DN224, respectively.

- 5 The increase in acidification rate, expressed as the reduction
of time required for the YC-460 culture to acidify the milk to
a pH of 6.0 was 78 and 83 minutes, respectively, when the YC-
460 culture was cultivated in combination with DN223 and DN224,
respectively, as compared to the cultures being cultivated
10 without helper organisms.

As with the mesophilic cultures, a larger effect was seen when cultivating the thermophilic starter cultures in association with DN224 rather than with DN223. The difference between the two helper organisms was not as pronounced when used in association with thermophilic cultures. The effect of the helper organisms as measured by the increased acidification rate was significantly greater when used in association with thermophilic cultures. Of the tested cultures the associative growth with DN223 and DN224, respectively, was of the largest benefit to the yoghurt cultures YC-460 and YC-470, the increase of acidification rate after 5 hours being about 1 pH unit with a weight ratio of 1:20 between the yoghurt cultures and DN223 and DN224, respectively. The two helper organisms were able to reduce significantly the time required to acidify the milk to a certain pH when inoculated at a level of 0.001 wt% of the substrate.

EXAMPLE 3

30 The effect of helper organisms on the acidification rate of a lactic acid bacterial starter culture containing both mesophilic and thermophilic strains

The effect of the helper organisms DN223 and DN224 on acid-

ification rate in milk was determined for mixed starter cultures intended for the production of Dutch and continental cheese. These mixed starter cultures contains mesophilic and thermophilic lactic acid bacterial strains. The starter
5 cultures were inoculated as frozen DVS. The following starter cultures were used:

YY-62 and YY-63 are starter cultures consisting of a mixture of both mesophilic and thermophilic lactic acid bacterial strains.

10 TH4 is a commercial starter culture containing a thermophilic lactic acid bacterial strain.

B-11 is a commercial mesophilic mixed starter culture containing strains of *Lactococcus lactis* subs. *cremoris*, *Lactococcus lactis* subs. *lactis*, *Leuconostoc mesenteroides* subs. *cremoris* and *Lactococcus lactis* subs. *diacetylactis*. The
15 culture has a total cell count of at least 1×10^{10} CFU/g. The starter culture has a content of *Leuconostoc mesenteroides* subs. *cremoris* in the range of 1-5% based on the total cell count and of *Lactococcus lactis* subs. *diacetylactis* in the range of 5-30% based on the total cell count.

20 The evaluation of the acidification rate was made by inoculation of the starter cultures into pasteurised whole milk. The temperature was controlled by an automatic temperature controller, generating a typical Danbo cheese temperature profile. The starter cultures were incubated at the levels indicated in
25 the tables below. The milk had been stored overnight at 4-7°C in bottles with loose lids, in order to ensure equal level of oxygen saturation in all bottles.

The pH development was measured semi-continuously throughout the 16 hours of incubation by AAC hardware from Intab A/B.
30 Acidification curves were generated by the software package Easyview version 3.2.0.4. The pH values measured after 5 and 6

hours incubation are shown in the tables below.

3.1 The effect of adding the helper organisms DN223 or DN224 to the starter cultur YY-62.

The inoculation level of the starter culture YY-62 and/or helper organisms DN223 and DN224 is shown in Table 3.1:

Table 3.1. Inoculation level (wt% of milk) of YY-62, DN223 and DN224

| Culture | Culture | DN223/ DN224 | Total inoc. |
|---------------|----------|-----------------|-------------|
| YY-62 | 0.0034% | 0% | 0.0034% |
| YY-62 + DN223 | 0.00331% | 0.0014% | 0.0048% |
| YY-62 + DN224 | 0.00338% | 0.0015% | 0.0049% |

The pH after 5 and 6 hours in pasteurised whole milk inoculated with the starter culture alone and in association with the helper organisms DN223 and DN224, respectively, is shown in Table 3.2:

Table 3.2. pH after 5 and 6 hours in pasteurised whole milk inoculated with YY-62 alone or in association with DN223 and DN224

| Culture | Unit | 5 hours | 6 hours |
|---------------|------|---------|---------|
| YY-62 | pH | 6.35 | 6.24 |
| YY-62 + DN223 | pH | 6.19 | 6.01 |
| YY-62 + DN224 | pH | 6.13 | 5.94 |
| Temp. bottle | °C | 31.18 | 26.2 |

3.3 The effect of adding the helper organisms DN223 or DN224 to the starter culture YY-43, a mixture of starter culture B-11 and starter culture TH4.

5 The inoculation level of the starter culture YY-43, which is a mix-starter culture containing the starter culture B-11 and starter culture TH4, and/or helper organisms DN223 and DN224 is shown in Table 3.5:

Table 3.5. Inoculation level (%wt of milk) of YY-43, DN223 and DN224

10

| Culture | Culture | DN223/ DN224 | Total inoc. |
|---------------|----------|-----------------|-------------|
| YY-43 | 0.0036% | 0% | 0.0036% |
| YY-43 + DN223 | 0.00345% | 0.0015% | 0.0050% |
| YY-43 + DN224 | 0.0034% | 0.0014% | 0.0049% |

15 The pH after 5 and 6 hours in pasteurised whole milk inoculated with the starter culture alone and in association with the helper organisms DN223 and DN224, respectively, is shown in Table 3.6:

Table 3.6. pH after 5 and 6 hours in pasteurised whole milk inoculated with YY-62 alone or in association with DN223 and
20 DN224

25

| Culture | Unit | 5 hours | 6 hours |
|---------------|------|---------|---------|
| YY-43 | pH | 6.17 | 5.97 |
| YY-43 + DN223 | pH | 6.03 | 5.78 |
| YY-43 + DN224 | pH | 6.03 | 5.81 |
| Temp. | °C | 30.85 | 25.83 |

3.6 Conclusions

A marked effect of the addition of helper organisms according to the invention on the acidification rate of three different lactic acid bacterial starter cultures has been demonstrated (3.1., 3.2 and 3.3). Thus, after 6 hours the pH was reduced by 0.19-0.35 pH units for the starter cultures YY-62, YY-63 and YY-43. This enhancement of the acidification rate of the starter cultures implies that a desired acidification of milk can be obtained by using 50% of the normal level of the starter culture to achieve the equivalent acidification when this reduced level of starter culture is supplemented with a helper organism of the invention.

EXAMPLE 4

Dosage response of the helper organisms

15 4.1 Effect of increasing the dosage of helper organisms on the
acidification of B-11 in different milk substrates

The effect of increasing the amount of helper organism on the acidification rate of a dairy starter culture was tested using the mesophilic culture designated B-11 cultivated in association with DN223 and DN224, respectively.

B-11 is a mesophilic starter culture as described in Example 3.

Three substrates were used: low pasteurized whole milk, low pasteurized ecological whole milk and high pasteurized skimmed milk. The inoculation level of the B-11 culture was 0.01 wt%.

25 The helper organisms were tested at 4 different inoculation levels: 0 wt%, 0.005 wt%, 0.01 wt% and 0.02 wt%, respectively. All experiments were performed at 30°C and the pH of the substrate was measured after 5 hours of incubation.

The results for each of the above substrates are shown in Figs. 1, 2 and 3, respectively. All three experiments showed that the acidification of the substrates was enhanced significantly when B-11 was cultivated in association with DN223 and DN224, respectively, the effect of DN224 in general being better than that of DN223. There was only observed minor deviations in the effect between the different milk substrates. In whole milk there was a large decrease in pH from 5.97 to 5.58 and 5.55 when B-11 was cultivated in association with 0.005 wt% of DN223 and DN-224, respectively. The decrease in pH was further enhanced when DN223 and DN224 was used at an inoculation level of 0.01 wt% resulting in a pH of 5.53 and 5.48, respectively. When the inoculation level of the helper organism was increased to 0.02 wt% no further increase in the acidification rate was observed.

When the starter culture B-11 was inoculated at 0.01 wt% and cultivated in association with DN223 and DN224, respectively, a larger effect was achieved with an amount of helper organism of about 0.005 wt%, the effect only to a smaller extent being dependent on the milk substrate.

4.2 The effect of increasing the dosage of helper organisms on the acidification rate of YC-460 in pasteurized whole milk

The development of pH in 1000 ml low pasteurized whole milk inoculated with 0.02 wt% YC-460, 0.003 wt% DN223 and 0.02 wt% YC-460 in association with 0.003 wt% DN223 is shown in Fig. 4. Corresponding results obtained with the helper organism DN224 is shown in Fig. 5.

The time used to acidify the milk to pH 6.0 was reduced by about 92 and 96 minutes when YC-460 was cultivated in association with DN223 and DN224, respectively, as compared to being cultivated alone.

Compared to the results obtained in Example 2.3 an increase of acidification rate was seen when the inoculation level of the helper organism was increased from 0.001 wt% to 0.003 wt%. The time required for the YC-460 culture to acidify the milk to pH 6.0 was further reduced by 13-14 minutes when the amount of helper organism was increased from 0.001 wt% to 0.003 wt%.

A pH of 4.5 in the milk and this was reached after 6 hours and 52 minutes when the milk was inoculated with YC-460 alone and after 4 hours and 44 minutes and 4 hours and 45 minutes when inoculated with YC-460 in association with DN223 and DN224, respectively.

EXAMPLE 5

The effect of DN223 and DN224 on the oxygen concentration of milk in relation to the acidification rate of the starter cultures

The development in pH and oxygen concentration was monitored when cultivating milk with starter cultures of both mesophilic and thermophilic types and with the starter cultures in association with DN223 and DN224, respectively. pH was measured using a Chemap pH-amplifier and a Mettler Toledo HA 465-50-T-S-7 electrode and the oxygen concentration was measured using a Chemap O₂ amplifier and an Ingold pO₂ electrode. As negative controls milk was inoculated with DN223 and DN224, respectively. The cultivations were performed in 40 litre fermenters with moderate mixing and using 30 litre ecological low pasteurized whole milk as the substrate.

Four sets of experiments were performed in 3 parallel fermenters with the following additions of starter culture and/or helper organisms:

Experiment A: i) 0.02 wt% YC-460,
ii) 0.003 wt% DN223 and
iii) 0.02 wt% YC-460 in association with 0.003
wt% DN223 .

5 Experiment B: i) 0.02 wt% YC-460,
ii) 0.003 wt% DN224 and
iii) 0.02 wt% YC-460 in association with 0.003
wt% DN224 .

10 Experiment C: i) 0.01 wt% B-11,
ii) 0.0015 wt% DN223 and
iii) 0.01 wt% B-11 in association with 0.0015
wt% DN223.

15 Experiment D: i) 0.01 wt% B-11,
ii) 0.0015 wt% DN224 and
iii) 0.01 wt% B-11 in association with 0.0015
wt% DN224.

20 The temperature was kept at 43°C when cultivating the
thermophilic culture YC-460 and at 30°C when cultivating the
mesophilic culture B-11. The pH and oxygen concentration were
measured and recorded at half hour intervals.

The results obtained in experiment A are shown in Fig. 6A and
6B, respectively, and the results obtained in experiment B are
shown in Fig. 7A and 7B, respectively.

25 From Figures 6A and 6B it can be seen that when YC-460 was
cultivated alone, the oxygen was consumed at a slow rate res-
ulting in an oxygen-free medium after 4.5 hours. The acidifi-
cation of the milk was very limited when the oxygen content of
the milk was high and pH 6 was reached after 4 hours.

Inoculating the milk with DN223 resulted in a rapid decrease in

the oxygen content of the milk, the oxygen being totally removed after 2.5 hours. Substantially no acidification of the milk was observed under these conditions.

Inoculating the milk with YC-460 in association with DN223 resulted in a rapid decrease of the oxygen concentration in the milk, the oxygen being totally removed after 2.5 hours. The acidification rate of the milk was slow at high oxygen concentrations in the milk, but accelerated at an earlier point than when YC-460 was inoculated alone, i.e. pH was below 6 after only 2.5 hours.

When comparing with the corresponding results shown in Fig. 6A and 6B it is evident that the acidification of the milk by YC-460 was correlated to the oxygen concentration. The YC-460 starter culture was capable of removing the oxygen from the medium by itself but did it slowly. When the oxygen content was in the range of 0-3 ppm the acidification of the medium by YC-460 was significant. The presence of DN223 in association with YC-460 enhanced the removal of the oxygen and thereby decreased the time until onset of acidification. The more rapid onset of acidification was not due to acidification of the medium by DN223.

Similar results were obtained with associative cultivation of YC-460 and DN224, shown in Fig. 7A and 7B. Inoculation of the milk with DN224 alone resulted in a fast decrease in the oxygen content of the milk, the medium being oxygen-free after only 1.5 hours. Substantially no acidification of the milk was observed.

The acidification of the milk by YC-460 resulted in a pH about 6 within 4.5-5 hours and this pH was obtained with the associative culture of YC-460 and DN224 after about only 3 hours.

Even though DN224 removes the oxygen in the medium more rapidly than does DN223 the improved acidification rate of YC-460 in association with DN224 was essentially the same as that obtained with DN223. This indicates that the oxygen concentration in the medium is one factor having an effect on the acidification of milk by thermophilic cultures.

The results of experiment C are shown in Fig. 8A and 8B, and the results of experiment D are shown in Fig. 9A and 9B.

From the figures it can be seen that inoculation of milk with 0.0015 wt% DN223 and DN224 resulted in the oxygen being totally removed after 2.5 hours for both helper organisms. This corresponds to the results obtained when the milk was inoculated with 0.003 wt% DN223. After 2 hours of incubation the higher inoculation level of DN223 had reduced the oxygen concentration to about 2 ppm whereas the lower inoculation level of both DN223 and DN224 resulted in an oxygen level of about 3 ppm. With 0.003 wt% DN224 the oxygen was totally removed after 2 hours of incubation and after 1.5 hours the oxygen concentration was about 2.5 ppm.

The results of associative cultivation of B-11 with DN223 and DN224, respectively, shows that the acidification rate of this culture was improved by the presence of the helper organisms. The improved acidification rates were almost the same when using DN223 and DN224. pH values of 5.88 and 5.97 obtained after 5 hours incubation with B-11 in association with DN223 and DN224, respectively, can be compared to 5.58 and 5.54 obtained in Example 3 with 0.005 wt% of DN223 and DN224, respectively. The effect of increasing the amount of helper organism from 0.0015 wt% to 0.005 wt% is thus a decrease in the pH after 5 hours from 5.88 to 5.58 with DN223 and from 5.97 to 5.54 with DN224.

From Fig. 8A it can be seen that a pH of 5.2 in the milk was

reached after 7 hours and 24 minutes when the milk was inoculated with B-11 alone and after 6 hours and 22 minutes when inoculated with B-11 and DN223 in association. From Fig. 9A it can be seen that pH 5.2 was reached after 7 hours and 48 minutes when the milk was inoculated with B-11 alone and after 6 hours and 39 minutes when inoculated with B-11 in association with DN224.

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INDICATIONS RELATING TO DEPOSITED MICROORGANISMS
(PCT Rule 12bis)

Additional sheet

In addition to the microorganism indicated on page 38 of the description, the following microorganisms have been deposited with

DSM-Deutsche Sammlung von Mikroorganismen und
Cellkulturen GmbH
Mascheroder Weg 1B, D-38124 Braunschweig, Germany

on the dates and under the accession numbers as stated below:

| Accession number | Date of deposit | Description Page No. | Description Line Nos. |
|---------------------|--------------------|-------------------------|--------------------------|
| DSM 11033 | 26 June 1996 | 21 | 6 |
| DSM 11034 | 26 June 1996 | 21 | 6 |
| DSM 11036 | 26 June 1996 | 22 | 11 |
| DSM 11037 | 26 June 1996 | 23 | 3 |
| DSM 11038 | 26 June 1996 | 23 | 3 |
| DSM 11039 | 26 June 1996 | 23 | 3 |
| DSM 11040 | 26 June 1996 | 21 | 6 |

For all of the above-identified deposited microorganisms, the following additional indications apply:

As regards the respective Patent Offices of the respective designated states, the applicants request that a sample of the deposited microorganisms stated above only be made available to an expert nominated by the requester until the date on which the patent is granted or the date on which the application has been refused or withdrawn or is deemed to be withdrawn.

SEQUENCE LISTING

(1) GENERAL INFORMATION

(i) APPLICANT:

(A) NAME: Chr. Hansen A/S
 (B) STREET: Boege Allé 10-12
 (C) CITY: Hoersholm
 (D) COUNTRY: Denmark
 (E) POSTAL CODE (ZIP): 2970

(ii) TITLE OF THE INVENTION: A method of improving the efficacy of lactic acid bacterial starter cultures and improved starter culture compositions

(iii) NUMBER OF SEQUENCES: 2

(iv) COMPUTER READABLE FORM:

(A) MEDIUM TYPE: Diskette
 (B) COMPUTER: IBM Compatible
 (C) OPERATING SYSTEM: DOS
 (D) SOFTWARE: FastSEQ for Windows Version 2.0

(2) INFORMATION FOR SEQ ID NO:1:

(1) SEQUENCE CHARACTERISTICS:

(A) LENGTH: 1638 base pairs
 (B) TYPE: nucleic acid
 (C) STRANDEDNESS: single
 (D) TOPOLOGY: linear

(ii) MOLECULE TYPE: Genomic DNA

(iii) FEATURE:

(A) NAME/KEY: Coding Sequence
 (B) LOCATION: 255...1582
 (D) OTHER INFORMATION:

(xi) SEQUENCE DESCRIPTION: SEQ ID NO:1:

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| GCTTTTGATT | CAGAACTAT | GTGGCAAGCT | TAATAATAAA | TCTGTCAAAA | TAATTTATTT | 120 |
| TGACAGATTT | TTTTATCTAA | TAATTAAAAT | AATTATTTC | CAATGTTTCA | AAGCGCTTAC | 180 |
| AAAAGAAAAT | AGATTGACTT | ATGCTAACT | GAATAATGTA | AAAAGAATTT | TACATTTAAA | 240 |
| GGAGACCTAT | TAGT ATG AAA ATC GTA GTT ATC GGT ACA AAC CAC GCA GGC | | | | | 290 |
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| | 1 5 10 | | | | | |
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| 15 20 25 | | | | | | |
| GTC ATG ATT GAC CGT AAT AGC AAC ATG AGT TAT CTA GGT TGT GGC ACA | | | | | | 386 |
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| GCC AAA GCA GAG GAT TTT GAG GCA AAA GGG GTA AAA ATT TTG ACT GAA | | | | | | 482 |
| Ala Lys Ala Glu Asp Phe Glu Ala Lys Gly Val Lys Ile Leu Thr Glu | | | | | | |
| 65 70 75 | | | | | | |

| | |
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| AAG GGA ATT CAT TTT CTG AAA CTT TTT CAA GAA GGT CAA GCA ATT GAC Lys Gly Ile His Phe Leu Lys Leu Phe Gln Glu Gly Gln Ala Ile Asp 125 130 135 140 | 674 |
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46

[illegible]

(2) INFORMATION FOR SEQ ID NO:2:

(1) SEQUENCE CHARACTERISTICS:

- SEQUENCE CHARACTERISTICS:
- (A) LENGTH: 443 amino acids
 - (B) TYPE: amino acid
 - (C) STRANDEDNESS: single
 - (D) TOPOLOGY: linear

(11) MOLECULE TYPE: protein

(iii) FRAGMENT TYPE: internal

(x1) SEQUENCE DESCRIPTION: SEQ ID NO:2:

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| Asn | Thr | Leu | Leu 20 | Glu | Gln | Tyr | Pro | Gly 25 | His | Glu | Ile | Val 30 | Ile | Asp | |
| Arg | Asn | Ser 35 | Asn | Met | Ser | Tyr | Leu 40 | Gly | Cys | Gly | Thr | Ala 45 | Ile | Trp | Val |
| Gly | Arg 50 | Gln | Ile | Glu | Lys 55 | Pro | Asp | Glu | Leu | Phe | Tyr 60 | Ala | Lys | Ala | Glu |
| Asp 65 | Phe | Glu | Ala | Iys 70 | Gly | Val | Lys | Ile | Leu | Thr 75 | Glu | Thr | Glu | Val | Ser 80 |
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| Asp | Glu | Ile | Ile 100 | Glu | Ala | Tyr | Asp | Lys 105 | Leu | Val | Leu | Ala | Thr 110 | Gly | Ser |
| Arg | Pro | Ile 115 | Ile | Pro | Asn | Leu | Pro 120 | Gly | Lys | Asp | Leu | Lys 125 | Gly | Ile | His |
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| Ala | Lys 195 | Gly | Met | Asp | Glu | Asn | Leu 200 | Ala | Gln | His | Gly | Ile 205 | Glu | Leu | His |
| Phe | Gly | Gln | Leu | Ala | Lys | Glu | Phe | Lys | Ala | Asn | Glu | Glu | Gly | Tyr | Val |

| | | |
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| 225 | 230 | 235 |
| Asn Cys Ile Gly Phe | Thr Ala Asn Ser Ala | Leu Ala Ser Asp Lys Leu |
| 245 | 250 | 255 |
| Ala Thr Phe Lys | Asn Gly Ala Ile Lys Val | Asp Lys His Gln Gln Ser |
| 260 | 265 | 270 |
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| 275 | 280 | 285 |
| Asn Ala Leu Gln | Asp Phe Thr Tyr Ile Ala | Leu Ala Ser Asn Ala Val |
| 290 | 295 | 300 |
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| 340 | 345 | 350 |
| Glu Val Ser Phe | Ser Asp Phe Glu Asp Lys | Gln Lys Ala Trp Phe Leu |
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| His Glu Asn Asn | Asp Ser Val Lys Ile Arg | Ile Val Tyr Glu Thr Lys |
| 370 | 375 | 380 |
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| 385 | 390 | 395 |
| Ala Gly Asn Ile Asn | Met Phe Ser Leu Ala | Ile Gln Glu Lys Lys Thr |
| 405 | 410 | 415 |
| Ile Asp Glu Leu Ala | Leu Leu Asp Leu Phe | Phe Leu Pro His Phe Asn |
| 420 | 425 | 430 |
| Ser Pro Tyr Asn | Tyr Met Thr Val Ala | Ala Leu |
| 435 | 440 | |